PRODUCT DESCRIPTION SHEET

Whirlpool Home Appliances

DE | AT | BE | GB | FR | NL | GR | RU

Highest level

First level

1. Control panel
2. Cooling fan (not visible)
   Fan operation switches on only when the oven and/or hob have reached a certain temperature, and may continue even after the appliance has been turned off, for a few minutes.
3. Top heating element (can be lowered)
4. Oven light
5. Fan
6. Circular heating element
7. Bottom heating element (not visible)
8. Oven cool door
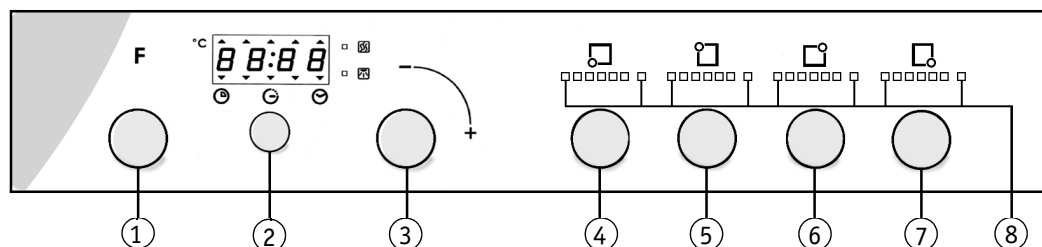
## ACCESSORIES

Baking tray:

Drip tray:

Wire Shelf:

CONTROL PANEL

1. ON/OFF - Function Selector Knob.
2. Confirm and programme selection button
3. Pre-set values changing knob (temperature, time, levels)
4. Knob to switch on the left front cooking zone of the hob*   0 ... 1 ...10
5. Knob to switch on the left rear cooking zone of the hob*   0 ... 1 ...10
6. Knob to switch on the right rear cooking zone of the hob*   0 ... 1 ...10
7. Knob to switch on the right front cooking zone of the hob*   0 ... 1 ...10
8. Cooktop warning lights
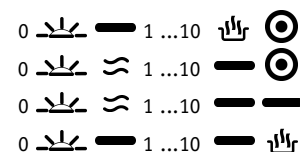
*) The hob knobs are not interchangeable. After any cleaning or Service operation, replace them in their original position.

Retractable knobs
- To use this type of knob, press it in the middle.
- The knob comes out.
- Turn it to the required position.

Once cooking is over, turn the knob to **0** and press it again to restore it to its original position.

Oven functions table			
Function	**Preset temperature**	**Adjustable temperature**	**Description of function**
Oven OFF	-	-	-
LAMP	-	-	To switch on the oven light.
MLTF (Heat Maintenance)	35°C - 60°C	-	• To keep the temperature steady inside the oven. • 35°C: to raise dough for bread and pizza. • 60°C: to keep food warm once it is cooked. • It is advisable to use the first level.
STATIC	200°C	50°C - 250°C	• To cook meat, fish and poultry in the oven. • Preheat the oven to the required cooking temperature and place the food inside as soon as all the indicators of the thermometer are alight. • It is advisable to use the second or third level.
PASTRY/FAN	175°C	50°C - 250°C	• To cook on max. two levels. • If necessary, switch the position of the dishes in the oven for optimum cooking performance.
FAN/THERMO-VENTILATED	160°C	50°C - 250°C	• To cook (without preheating) foods that require the same cooking temperature on one or more levels (e.g.: fish, vegetables, sweets), without transferring odours from one foodstuff to the other.
TURBOFAN	160°C	50°C - 250°C	• To cook on one level (e.g.: fruit, cakes, timbales, vegetables, pizza, poultry).
GRILL	3	-	• Use the grill function to cook sirloin steaks, kebabs, sausages, vegetables au gratin and for making toast. • The function allows various settings (1 min. - 5 max.). • Preheat the oven for 3/5 min. • During cooking the door must remain closed. • When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. • It is advisable to turn the food during cooking.
TURBOGRILL	3	-	• This function is ideal for cooking large pieces of meat (roast beef, roast joints). • The function allows various settings (1 min. - 5 max.). • Preheat the oven for 3/5 min. • During cooking the door must remain closed. • When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. • It is advisable to turn the food while it is cooked.
PIZZA/BREAD	-	P1- 300°C P2- 220°C	• To bake pizza, bread, focaccia. • You will find a recipe for each programme in the recipe book provided.
BOOSTER	200°C	50°C - 250°C	• To preheat the oven rapidly. • As the temperature increases the indicators on the thermometer will light up in sequence. • The booster function cuts out automatically when the programmed temperature is reached. The acoustic signal will sound and the appliance switches to the **STATIC** cooking function.

COOKING TABLES

FOOD	Function	Preheating	Level (from the bottom)	Browning level	Temperature (°C)	Cooking time (minutes)
MEAT Lamb, Kid, Mutton	▭	X	2	2	200	95 - 110
	⊛	X	3	2	200	100 - 110
	⌷	X	2	-	200	100 - 110
Roast (Veal, Pork, Beef) (kg. 1)	▭	X	2	2	200	95 - 110
	⊛	X	3	3	200	100 - 110
	⌷	X	2	-	200	90 - 100
Chicken, Rabbit, Duck	▭	X	2	3	200	80 - 90
	⊛	X	2	3	190	80 - 90
	⌷	X	2	-	200	85 - 95
Turkey (kg. 4-6) + level 3 browning	▭	X	1	3	200	160 - 180
	⊛	X	1	3	200	160 - 180
	⌷	X	1	-	210	180 - 190
Goose (2 Kg)	▭	X	2	3	210	100 - 130
	⊛	X	1	3	200	100 - 130
	⌷	X	2	-	200	100 - 130
FISH (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Cod	▭	X	2	1	200	45 - 55
	⊛	X	3	1	190	45 - 55
	⌷	X	2	-	200	50 - 60
FISH (CUTLETS) (1 kg.) Sword Fish, Tuna	▭	X	2	2	200	40 - 50
	⊛	X	3	2	190	40 - 50
	⌷	X	3	-	200	40 - 50
VEGETABLES Stuffed peppers and tomatoes	▭	X	2	-	220	50 - 60
	⊛	X	2	-	200	50 - 60
	⌷	X	2	-	200	50 - 60
Baked potatoes	▭	X	2	3	220	50 - 60
	⊛	X	2	3	200	50 - 60
SWEETS, PASTRIES, ETC. Raising cakes	▭	X	2	-	190	40 - 50
	⊛	X	1	-	180	40 - 50
	⌷	X	2	-	180	40 - 50
Filled pies (with cheese)	▭	X	2	-	190	80 - 90
	⊛	X	2	-	180	70 - 80
	⌷	X	2	-	180	80 - 90
Tarts	▭	X	2	-	190	40 - 50
	⊛	X	2	-	180	40 - 50
	⌷	X	2	-	180	40 - 50
Applestrudel	▭	X	2	-	200	50 - 55
	⊛	X	1 - 3	-	200	50 - 55
	⌷	X	2	-	200	50 - 55
Biscuits	▭	X	2	-	170	20 - 30
	⊛	X	1 - 3	-	200	20 - 30
	⌷	X	2	-	200	20 - 30
Choux buns	▭	X	2	-	180	35 - 45
	⊛	X	1 - 3	-	180	35 - 45
	⌷	X	2	-	180	40 - 50

FOOD	Function	Preheating	Level (from the bottom)	Browning level	Temperature (°C)	Cooking time (minutes)
Savoury pies	▭	X	2	-	200	40 - 50
	⊛	X	2	-	190	40 - 50
	⌷	X	2	-	190	40 - 50
Lasagna	▭	X	2	1	200	45 - 60
	⊛	X	2	1	200	45 - 60
	⌷	X	2	-	200	45 - 60
Filled fruit pies e.g. Pineapple, Peach	▭	X	2	-	190	50 - 60
	⊛	X	2	-	190	40 - 50
	⌷	X	2	-	190	40 - 50
Meringues	▭	X	2	-	120	120 - 150
	⊛	-	1 - 3	-	120	120 - 150
	⌷	-	2	-	120	120 - 150
Vol-au-vents	▭	X	2	-	200	35 - 45
	⊛	X	1 - 3	-	190	35 - 45
	⌷	X	2	-	190	35 - 45
Soufflés	▭	X	2	-	200	40 - 50
	⊛	X	2	-	190	45 - 55
	⌷	X	2	-	190	45 - 55

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating	Level (from the bottom)	Power level	Cooking time (minutes)
Sirloin steak	▼▼▼	X	4	5	35 - 45
Cutlets	▼▼▼	X	4	5	30 - 40
Sausages	▼▼▼	X	3 - 4	5	30 - 40
Pork chops	▼▼▼	X	4	5	35 - 45
Fish (cutlets)	▼▼▼	X	3 - 4	5	35 - 45
Chicken legs	▼▼▼	X	3 - 4	5	40 - 50
Kebabs	▼▼▼	X	3 - 4	5	40 - 50
Spare ribs	▼▼▼	X	3 - 4	5	35 - 45
Chicken halves	▼▼▼	X	3	5	45 - 55
Chicken halves	▼▼▼/⌷	X	3	5	45 - 55
Whole chicken	▼▼▼/⌷	X	3	5	60 - 70
Roast (pork, beef)	▼▼▼/⌷	X	2	5	60 - 70
Duck	▼▼▼/⌷	X	2	5	70 - 80
Leg of lamb	▼▼▼/⌷	X	3	5	70 - 80
Roast beef	▼▼▼/⌷	X	3	5	50 - 60
Baked potatoes	▼▼▼/⌷	X	3	5	50 - 60
Fish (Gilt-head, Trout)	▼▼▼/⌷	X	3	5	50 - 60

N.B.: When cooking meat in Fan and Static functions, it is advisable to use the Browning function (level 1 to 3).

Cooking times and temperatures are approximate only.

Hob Functions Table (depending on model)

| Function	Description of function
∿ **KEEP WARM**	This function keeps the temperature at 60°C until the end of the cooking cycle. To activate this function, turn the knob to ∿.
◉ **DOUBLE ZONE**	This function can be used for the left front hot plate and left rear hot plate. It extends the heating zone in order to suit large oval or rectangular pots. To activate the double zone: turn the knob to ◉ and wait for the residual heat indicator corresponding to the hot plate to start blinking. Select the required power level by turning the knob anti-clockwise. The residual heat indicator will remain alight to indicate that the hob is on. To deactivate the double zone function, turn the knob to "0".
>> **ICP (Initial cooking phase)**	This is a boosting function which speeds up the initial heating up of the cooking element for a specified amount of time. To activate this function, turn the knob to >>. Wait until the residual heat indicator starts blinking, then turn the knob anti-clockwise to the required power level. E.g.: If the level is "1", the cooking zone will operate at full power **for 1 minute**, then continue at power level "1" until the end of the cooking cycle, unless the knob setting is adjusted in the meantime. If the level is "6", the cooking zone will operate at full power for **6 minutes,** then continue at power level "6" until the end of the cooking cycle, unless the knob setting is adjusted in the meantime. This function can be used for all power levels, **except for level "10".**
⊍ **FAST BOILING**	This function gives you adequate power for those occasions where you may need to bring water to boiling point in the shortest possible time. It remains activated for a specific period of time. Once the set time has elapsed, the cooking zone will automatically return to the maximum power level. The Fast Boiling function can also be activated during cooking. Attention: Before activating this function, make sure that you have placed the pot on the required cooking zone in order to avoid damaging the hob surface. The performance values indicated for this function are guaranteed for all glass-ceramic cooktops. To activate the function, place the pot on the required cooking zone and turn the knob to ⊍. Deactivate by changing the knob setting.
☀ **GENTLE HEAT**	Ideal for raising dough, softening butter taken out of the refrigerator, keeping baby's bottles and food warm, making yoghurt, melting chocolate, etc. This function can be used only when the residual heat indicator is alight. Before activating the function, make sure that the residual heat indicator of the required cooking zone is alight. Turn the knob to ☀. Deactivate by changing the knob setting.

▬ This symbol is not linked to any of the hob functions; the heating element is off.

HOW TO USE THE HOB

The oven control panel features 4 adjustable knobs that control hob operation. They are marked with a graduated scale that corresponds to different power levels and different symbols related to each function.

- Turn the control knob of the required hot plate clockwise to the desired position (refer to the instructions supplied with the hob).